

- Cool quickly by separating into smaller portions and placing foods in the refrigerator immediately after use.
- Reheat leftovers to 165°F or above within one hour before serving.



Cleanliness:

All food contact surfaces, toys, tables, crib rails and other hand or mouth contact surfaces shall be sanitized with the following solution strength.

Chlorine 50-100ppm

Quaternary Ammonia 200ppm

Diaper stations shall be sanitized with a stronger chemical solution as listed below.

Chlorine 200ppm

Quaternary Ammonia per manufacturers directions.

Use chemical test strips to verify concentration strength.

GENERAL SANITATION:

A childcare facility must be a clean and sanitary environment for the health and well being of each child attending. Care should be taken to minimize exposure to unsanitary conditions and illness.

Employees and children shall practice good handwashing habits.

Hands should be washed:

- After toileting and changing diapers
- Blowing ones nose or helping a child with his/her nose
- Caring for sick children
- Dressing or caring for wounds
- Before feeding a child
- Before and after handling food
- As needed throughout the day

Surfaces should be sanitized on a routine basis.

All bedding should be laundered when soiled and before use by another child.

LICENSING AND PERMITTING:

**Contact the
City of Fort Worth
Code Compliance Department
Consumer Health Division
at
817-392-7255**

TX Health and Human Services817-321-8000

Childcare Licensing817-321-8604

For further information, check our website:

www.fortworthgov.org/codecompliance



CODE COMPLIANCE

**Health and Safety
in a Childcare
Environment**



**Hazel Harvey Peace
Center for Neighborhoods**
818 Missouri Avenue • Fort Worth, Tx 76104



The City of Fort Worth Code Compliance Department and Texas Department of Family and Protective Services respectively permits and licenses any facility that provides care for more than 12 children under 14 years of age, who are not the children of the owner or operator of the facility, for less than 24 hours a day.

CONCEPTS:

Childhood Illness

Safety and Play Areas

Preventing Food-Borne Illness

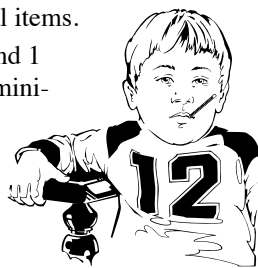
General Sanitation

Licensing and Permitting

CHILDHOOD ILLNESS:

To prevent the spread of childhood illnesses to other children in the facility, the childcare employees should be observant and cautious.

- All children must be properly immunized before enrollment into any facility.
- Employees, parents and children shall practice good handwashing techniques.
- Clean and disinfect on a routine basis.
- Provide an area for excluding children who become ill.
- Provide individual labeled space for storage of children's personal items.
- Place children head to feet and 1 foot apart while sleeping to minimize the spread of disease as well as lice infestation.
- When greeting the child upon arrival, go through the following checklist:
 - Does the child appear to be ill?
 - Is he/she lethargic or irritable?
 - Does the child have a fever?
 - Are there visual symptoms of childhood disease?



If you are in doubt as to the wellness of the child, speak with the parent or guardian. Once an assessment has been made, take the necessary precautions to prevent the spread of the illness to other children.

An isolation area must be provided for the child's comfort while waiting for a parent to pick up the child. Any medication given to the child shall be provided by the parent and labeled with the child's name, frequency and dosage. A record shall be kept of medication given to the child and the staff member who administered it.

SAFETY AND PLAY AREAS:

Safety:

Appropriate child/staff ratios shall be met for adequate child supervision. Children shall be observed at all times while at the facility.

All areas accessible to children must be free from hazards.

- Cover accessible electrical outlets.
- Store chemicals and hazardous objects so that they are inaccessible to children.
- Maintain hot water temperatures no higher than 120° F at hand sinks but at least 100° F.
- Keep a first aid kit available at all times.
- If a child is injured, contact the parent or guardian as soon as possible.

Play Areas and Playground Equipment:

Play areas and playground equipment shall be maintained free of hazards.

- Premises shall be well drained, free of poisonous plants and mowed regularly.
- All entrapment nuisances such as wells, utility equipment and grease traps shall be properly protected to prevent child entry.
- A fence, constructed as not to have openings, holes or gaps larger than 4 inches in any dimension, shall surround play areas.
- All fencing shall be free of sharp edges.
- Two exits from the fenced area must be provided. One may be into the building; the other must be away from the building.
- Exits must remain unlocked when children are present.
- Playground equipment shall be free of



protruding screws, nails, sharp edges, splinters and toxic paints.

- All pinching hazards shall be promptly removed and/or repaired.
- Equipment shall be constructed to drain excess water and prevent stagnant water pools.
- A fall zone of shock-absorbing material shall extend 6 feet from all play equipment.

PREVENTING FOOD-BORNE

ILLNESS:

Proper preparation and handling of food items can prevent the outbreak of food-borne illness. Attention should be given to hand washing, temperatures and cleanliness when preparing for each meal.

Handwashing:

- Use warm water and soap.
- Wash hands up to forearms for at least 20 seconds.
- Clean under fingernails.
- Rinse with hands open.
- Dry hands and arms thoroughly with a paper towel.
- Use a paper towel to turn off the water, then discard it.
- Always wash hands when changing meats, i.e. from chicken to beef, or from raw to cooked products.



Temperatures:

- Keep cold foods at 41° F or below and maintain hot foods at 135° F or above.
 - When defrosting, use safe techniques. Defrosting in the refrigerator on the bottom shelf is the best method.
 - Cook foods to proper internal temperatures:
 - Poultry-165° F
 - Ground or injected meats-155° F
 - Pork-155° F
 - Seafood/Fish-145° F
 - Beef cuts-145° F
 - Raw shell eggs-145° F
- Hold all temperatures for 15 seconds.